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The
—Home—
Confectioner



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The
Home
Confectioner



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— To The People Of All Nations —

who eat CANDY and pay big prices for it the writer of this little book called "The Home Confectioner" will teach how to make their own candy absolutely PURE, without adulteration of any kind, at a cost of only one cent above the price of sugar ; that means PURE sugar candy for six cents per pound when you pay five cents for sugar, also all Cream filled Chocolates like Chocolate Drops, Pralines, Peppermint and Wintergreen Wafers, etc. from nine to twelve cents per pound.

The editor of "The Home Confectioner" has supervised the manufacturing of Candy and Chocolates for over 35 years. He has worked for Emperors, Kings and Princes in some of the finest and largest houses in Europe, also for the last 26 years for some of the largest houses in America.

You will not need any machinery or tools to make your own Candy except a large knife, a pair of scissors and a fork as it is all HAND WORK.

"The Home Confectioner" will be mailed to you post paid on receipt of One Dollar which you will save in two weeks if you and your family eat any Candy at all.

"The Home Confectioner"

The various Candies named in "The Home Confectioner" are boiled according to candy gauge as follows :

French Fondant (Cream)	240 degrees
All Taffies	270 "
All Hard Candy	320 "
All Fudges	238 - 240 "
After Dinner Mints	270 - 275 "

or by Water Test as instructed in each recipe.

For the accomodation of our Patrons we will keep the following materials needed to make Chocolate and other Candies on hand, for sale at the lowest market prices and in smallest quantities, as small as 4 ounces of flavor of any kind.

"Confectioners' Chocolate"

Corn Syrup,	French Cherries
Cream of Tartar	Glaced Pineapple
Tartaric Acid	Vanilla Extract
English Walnuts	Strawberry Extract
Spanish Peanuts	Pineapple "
Shelled Almonds	Wild Cherry "
Shelled Pecans	Yellow Color
Shredded Coconut	Orange "
Raisins	Pink "
Figs	Red "
Dates	Brown "
Oil of Peppermint	Oil of Wintergreen
Oil of Lemon	Oil of Orange
Waxed paper for dipping	Dipping Forks

Candy Gauges

You can buy some of these materials in your own town, in Drug Stores, Fruit Stores, Bakeries, etc., but the prices may be too high for steady use. For Chocolate to dip with you cannot use the kind you may buy in any store. There is a specially manufactured Chocolate for this purpose called Chocolate Coating.

Chocolate for dipping must be melted over hot water, not directly over a fire. The best thing to melt it in is a rice boiler. When melted you must cool it down again to a luke warm temperature or blood heat before you can use it for dipping, as the goods will turn gray when Chocolate is too warm. It must have a temperature between cold and hot, then the goods should look bright and glossy. If you do not succeed in making goods look bright write for further advice to "The Home Confectioner".

Please Take Notice of Following Facts:

In the absence of machinery or tools you can make any kind of PURE Candy Drops in all different shapes by using only a knife or a pair of scissors. The shape does not make the Candy any better. The principle thing is the FLAVOR and PURENESS. Forty years ago the retail stores in Europe had no machinery at all, but they made PURE and Fine Tasting Candies of all kinds BY HAND. So can you by following the instructions in "The Home Confectioner".

RECIPES

To make "French Fondant" in English called "Cream", which you need to make Chocolate Drops, Pralines, Cream Bon Bons, etc., place two pounds of granulated sugar, one cup of water, $\frac{1}{4}$ tea-spoon full of cream of tartar in a clean kettle or any pot. Put it on a brisk gas or coal fire, stir it till melted; put cover on for 2 or 3 minutes. Then take cover off so you can see when the sugar starts to boil thick. Have a glass filled with cold water and a piece of metal the size of a large wire nail ready in the water. Take the metal put in candy and quickly put it back in the water again for a second; pull candy from stick and when you can form a soft ball of the candy take it off the fire and pour it on a piece of marble, slate, stone, or in some large cake pan sprinkled with cold water. The candy should not lay over $\frac{1}{2}$ inch thick on marble. Let cool for a few minutes, but do not let it get cold, and start to work it with a wooden spatula or any kind of a flat front instrument. Always work it together on a heap until it becomes a hard white lump. Spread a damp cloth over it for about $\frac{1}{2}$ hour. Knead it and put in a dish, cover it and the Fondant is ready for use. This Fondant will keep for 2 to 3 weeks to use for any purpose.

Chocolate Vanilla Cream Drops

Take as much of the Fondant as you desire and have some fine powdered sugar called Icing or 4-X sugar. Put sugar on table and mix with the Fondant, add a tea-spoon full of vanilla extract. Only mix enough 4-X sugar with it so you can easily make small balls out of the dough, or any other shape you like. Put on clean waxed paper and let stand for an hour till they get dry enough to handle, then dip in chocolate by hand or fork. Dip them on clean waxed paper and put in a cool place, not over 65 degrees Fahrenheit. Let them get cold and they are ready to eat. If your grocer should not handle 4-X or Icing sugar you can buy some in any bakery.

Chocolate Vanilla Pralines

These are made the same as chocolate drops, but they should have an oblong shape.

Chocolate Lemon Pralines

Use the same formula as for Vanilla. For flavor, grate the outside of a lemon, only the yellow skin, on to a cloth, put this over a cup and squeeze the inside of the lemon on top of it; wring it through the cloth, mix same well with the Fondant before forming into any shape.

Chocolate Orange Pralines

Prepare the same as Lemon Pralines; use one orange for flavor.

Chocolate Coffee Pralines

For flavor use a table-spoon full of fine ground or pulverized coffee in Fondant and proceed the same as for Vanilla.

Chocolate Peppermint Wafers

Use the same formula as for Vanilla Pralines. Add a few drops oil of peppermint to the Fondant; roll in small balls, flatten them down and put on waxed paper so the bottoms will become flat and top will stay oval. When dry enough dip them like all pralines.

Chocolate Wintergreen Wafers

These are made the same way as the peppermint wafers. Use a few drops oil of wintergreen for flavor.

Chocolate Walnut Tops

Prepare the same as vanilla pralines. Form Fondant oblong and put $\frac{1}{2}$ of a walnut on top of it before chocolate gets hard.

Chocolate Pecan Tops

Proceed as with walnut tops. Put $\frac{1}{2}$ of a pecan nut on top.

Chocolate Almond Tops

These are made the same as pecan tops. Put a shelled almond on top.

Chocolate Dipped Walnuts

Take $\frac{1}{2}$ of a walnut meat and dip in chocolate without any Fondant.

Chocolate Dipped Pecans

These are made the same as dipped walnuts. Use $\frac{1}{2}$ of a pecan and dip in chocolate.

Chocolate Dipped Dates

Use good dates. Take out the pits and dip in chocolate.

Chocolate Dipped Figs

Use good figs. Flatten them out, cut with a scissors in four parts and dip in chocolate.

Chocolate Dipped Roasted Almonds

Take some shelled almonds, put in a dish and place them in baking oven, shake them up now and then till they turn yellow inside; take out and let them get cold. Dip them in chocolate the same as walnuts. This is a high grade confection.

Chocolate Dipped French Cherries

French cherries can be bought in large delicatessen and fruit stores by the pound. Roll them in 4-X sugar, sift off surplus sugar and dip them in chocolate.

Chocolate Dipped Pineapple

Buy glazed pineapple in stores as previously directed. Cut in small pieces and dip in chocolate.

Fine Dipped Cream Bon Bons

Take any of the chocolate centers of the preceding recipes and dip them in French Fondant in place of chocolate. Take the original Fondant, put in any pot and melt it over slow fire or boiling water. Keep on stirring the Fondant all the time till thin enough to dip the center in with a fork. Should the Fondant be too stiff, add a few drops of hot water to it so the center will cover entirely.

Cream Bon Bons

These should be colored and flavored as the name requires.

Vanilla	All White
Lemon	Light Yellow
Orange	Light Orange
Strawberry	Light Pink
Coffee	Light Brown, etc.

All dipped work should be dipped on **CLEAN** waxed paper.



HARD AND SOFT CANDIES

Vanilla Taffy

Place two pounds of sugar, one pound of corn syrup and one cup of water in a clean pot on a brisk fire. If you have no corn syrup use $\frac{1}{4}$ tea-spoon full of cream of tartar. Stir this till melted, put on cover for 3 to 4 minutes. Then take cover off and boil it to 270 degrees on candy gauge. In absence of a gauge proceed as when making Fondant—put wet nail in candy when it boils thick and put back in cold water for a second; take off the candy from the nail, break in your hands, and if it cracks with a snap, take off the fire and pour it on a greased marble, stone, slate or large cake pan. Use butter, lard or olive oil for greasing. Turn over the edges of the candy as soon as they get cool enough to handle. Add one tea-spoon full of vanilla extract and put it into a heap. Mix well by kneading, pull on a large nail, small hook or from one hand to the other, till it gets white and stiff. Then cut it in any shape desired.

Lemon Taffy

This is made the same as vanilla taffy. For flavor use a few drops oil of lemon, or grate the peel of a lemon, but do not use the inside of the lemon, as you do for lemon pralines. Mix well and pull. This taffy should be colored light yellow before pulling.

Orange Taffy

This is made like lemon taffy. Use one orange in place of lemon for flavoring, but do not use the inside of the orange; or use a few drops oil of orange. This taffy should be colored light orange.

Strawberry Taffy

Make this the same as orange taffy. For flavor use a tea-spoon full of strawberry extract and color light pink.

Chocolate Taffy

This is made like vanilla taffy. For flavor and color use one tea-spoon full of vanilla extract and a little chopped chocolate, the same as you use for pralines. Mix well while candy is hot.

Molasses Taffy

Prepare the same as vanilla taffy. When taking off cover add $\frac{1}{2}$ cup of molasses to the candy on slow fire and keep stirring it, as molasses will otherwise burn before the candy reaches the required boiling point or test. Pour on greased marble; add 2 drops oil of lemon, 1 tea-spoon full of vanilla extract, $\frac{1}{2}$ table-spoon full of butter, $\frac{1}{4}$ tea-spoon full of salt; mix well on marble and pull on hook. This is a very fine eating taffy.

Lemon Drops and Kisses

Place two pounds of granulated sugar, one cup of water, $\frac{1}{4}$ tea-spoon full of cream of tartar in a clean kettle or pot on a brisk fire. Stir it till melted, put on cover for 3 to 4 minutes. Boil to 320 degrees on candy gauge, or test with nail like taffies—put wet metal in candy when boiling very thick, put back in cold water quickly and when you can hear three loud cracks in the water the candy is ready; or pull the candy from the metal and bite it between your teeth and if it does not stick to them the candy is ready to take off the fire. Pour the candy on a greased marble, stone, slate or cake tin, add a few drops oil of lemon, or grate the peel of a lemon. Add a tea-spoon full of tartaric acid and mix well. Turn over the edges of the candy, as they will get hard quick, and knead it as soon as you can handle it. You can use gloves for this purpose if candy should be too hot for your bare hands. Pull out in small sticks and cut it with a knife or scissors. Do not pull this candy over a hook, as it must look clear when finished.

Orange Drops or Kisses

These are made the same as lemon drops. To flavor, use one orange grated or a few drops oil of orange. Color light orange.

Peppermint Drops

These are also made the same as lemon drops. For flavor, use a few drops oil of peppermint, but no acid, and pull this on a hook while very hot till white. Pull out in sticks and cut them in required size with scissors.

Wintergreen Drops

Follow the same procedure as with lemon drops. Do not use any tartaric acid. Add a few drops oil of wintergreen, and color light pink while candy is very hot on marble, and mix well. Do not pull over hook, as these drops should look clear when finished.

Wild Cherry Drops

Proceed the same as when making lemon drops. To flavor, use a few drops of wild cherry extract, also tartaric acid, and color red. Do not pull over hook.

Red Cough Drops

Make these as directed for lemon drops. When candy is ready on fire, take off, add a few drops oil of anise and a few drops of red color to the candy. Mix well in kettle and pour out on greased marble about $\frac{1}{4}$ of an inch thick, and cut it while warm on marble with a knife into small squares about $\frac{3}{4}$ of an inch across. These drops are the best for coughs and colds.

Butter Scotch Drops

These are made like red cough drops. When candy is ready on fire take off, add $\frac{1}{2}$ table-spoon full of butter, $\frac{1}{4}$ tea-spoon full of salt and 2 drops oil of lemon in kettle. Mix well and proceed as with red cough drops.

Pineapple Drops

Make these like lemon drops. To flavor, use a few drops of pineapple extract.

Peanut Brittle

Take two pounds of sugar, one pound of corn syrup and one cup of water. In absence of corn syrup take $\frac{1}{2}$ tea-spoon full of cream of tartar. Place in clean pot on brisk fire, stirring same till melted. Put cover on for 3 to 4 minutes, remove cover and add 4 to 5 ounces

Spanish Shelled Peanuts to candy in kettle. Put over slow fire and keep on stirring all the time till you hear the peanuts crack for about 2 or 3 minutes. Take some peanuts out with a spoon, cut them in half and when they are yellow inside take off the fire. Add $\frac{1}{2}$ tea-spoon full of baking powder, $\frac{1}{2}$ table-spoon full of butter, $\frac{1}{2}$ tea-spoon full of salt; mix well in kettle, and when candy starts to raise in kettle pour it on greased marble, stone, slate or tin; spread it out with a knife and when cool enough to handle turn the whole candy up-side down on marble. Let it get cool and break it up.

Spanish Salted Peanuts

Take $\frac{1}{2}$ pound of butter or good lard, place in kettle over slow fire. When melted, add 1 pound of Spanish Shelled Peanuts. Keep on slow fire and stir all the time slowly till peanuts crack; take some out and cut them in half, and when they are yellow inside take them off the fire and put into a sieve over some dish so as to catch the fat when that drips off; then pour the peanuts on table and sprinkle them with salt, about a table-spoon full will do. Cover them good with this and sieve surplus salt off. Now they are ready. The grease can be used over again.

Salted Almonds

Take one pound of shelled almonds, put them in boiling water for about one hour, then pull off the skin.

Should it still stick to the almonds, put boiling water on again for $\frac{1}{2}$ hour and blanch them. Leave them dry for about one hour. Now put $\frac{1}{2}$ pound of butter in kettle and melt same over slow fire; when melted add the almonds and stir all the time till the almonds turn yellow. Do not wait till they turn brown. Take off the fire and proceed as with salted peanuts. This is one of the finest confections made.

After Dinner Mints

Place two pounds of sugar, one cup of water and a small pinch of cream of tartar in a clean kettle on a brisk fire. Put cover on for 3 to 4 minutes. Then cook up to 270 degrees on a candy gauge, or cook according to the wet metal test like vanilla taffy. Pour on greased marble, let it cool but turn over the edges of the candy before you mix the whole. Add a few drops oil of peppermint and pull over hook till white and cool. Pull out in small sticks and cut with scissors any shape you like. Roll them in 4-X sugar, let lay till next day and they are finished.

Vanilla Fudge

Place two pounds of sugar, $\frac{1}{2}$ pound of corn syrup, or $\frac{1}{4}$ tea-spoon full of cream of tartar, one cup of milk, in clean kettle. Stir it till it starts to boil. Put cover on for 2 or 3 minutes, then take off and add two table-spoonsful of condensed milk. Keep on slow fire and stir it slowly,

cooking up to 238 degrees on candy gauge, or according to wet metal test as for Fondant, to a soft ball. Take off fire and add one tea-spoon full of vanilla extract, $\frac{1}{2}$ table-spoon full of butter, small piece of Fondant, and keep on stirring the candy till it gets thick. Pour out in a cake pan lined with waxed paper, about one inch thick; leave stand till next day and cut it any shape desired with knife.

Chocolate Fudge

This is made the same as vanilla fudge, only add about two ounces of chopped chocolate to it for flavor and color.

Raisin Fudge

Proceed the same as with vanilla fudge. Add $\frac{1}{2}$ cup of raisins or currants to it for flavor.

Walnut Fudge

Follow the same procedure as for vanilla fudge. Add a handful of walnuts to it but cut the walnuts on a table in small pieces with knife before mixing in the candy.

Vanilla Cocoanut Kisses

Melt up some Fondant over slow fire and when melted add a handful of shredded cocoanut. Mix well, flavor with vanilla and dress them with a table-spoon in oblong shape on waxed paper. If fondant is too stiff, add some hot water to it and mix well. Let these get cool and they are ready.

Maple Cocoanut Kisses

These are made like vanilla cocoanut kisses. For flavor, add one or two table-spoons of maple syrup to the Fondant.

Molasses Cocoanut Kisses

Proceed the same as when making vanilla cocoanut kisses. For flavor, add one or two table-spoons of molasses to the Fondant.



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